Delicious ways with KRAFT COON® & CRACKER BARREL®

HELPFUL HINTS ABOUT NATURAL CHEESE

When storing unopened cheese at home, consult the label for storage instructions, or store under the same conditions as observed in the supermarket. Most cheeses will be found in the dairy case. This means they should be stored in the refrigerator. Natural cheeses should never be served straight from the refrigerator. Chilling temporarily dulls the flavour and changes the texture, however the cheese will be delicious and full flavoured if it is allowed to stand at room temperature for about an hour before serving.

POTATO SCALLOP

6 medium potatoes, peeled and sliced
185 g Extra Tasty CRACKER BARREL* Cheese, finely grated
1½ teaspoons salt
Pinch freshly ground black pepper
1 cup cream
1 small onion, finely chopped
Paprika

Layer one third of the potatoes in a baking dish, sprinkle with one third each of the Cheese, salt and pepper. Repeat with remaining potatoes, Cheese and seasonings to make two more layers of each. Mix cream and onion together and pour over potato mixture. Sprinkle with paprika and cover. Bake in a moderate oven for 1 hour or until potatoes are tender and liquid has been absorbed.
Makes 6 servings.

CHEESE AND MACARONI SALAD

2 cups cooked macaroni
125 g COON* Cheese, cut into cubes
½ cup sliced celery
⅓ cup chopped green pepper
¼ cup chopped spring onions
2 tablespoons mustard pickles
2 tablespoons chopped, canned pimento (optional)
Salt and pepper
KRAFT Mayonnaise
Lettuce or endive leaves

Combine macaroni, cheese, celery, green pepper, spring onions, and mustard pickles, pimento if used. Season to taste with salt and pepper. Pour over sufficient Mayonnaise to coat and toss lightly. Chill. Serve in a lettuce or endive lined salad bowl.
Makes 6 servings.

STUFFED CUCUMBER FANCIES

3 cucumbers, peeled
1 can 220 g pink salmon, drained
60 g COON Cheese, finely grated
¼ cup soft breadcrumbs
2 teaspoons chopped parsley
1 tablespoon MIRACLE WHIP* Salad Dressing
Salt and pepper
Paprika

Cut cucumbers into 2.5 cm slices. Using a teaspoon scoop out most of the soft flesh to form a cup. Combine salmon, Cheese, breadcrumbs, parsley, Dressing, salt and pepper. Mix well. Pile mixture into cucumber cups. Sprinkle each cup with paprika.
Makes approximately 24 appetisers.

CHEESE CRUNCH

250 g PHILADELPHIA BRAND* Cream Cheese, softened at room temp.
250 g Tasty CRACKER BARREL Cheese, finely grated
1 teaspoon prepared mustard
¼ cup cream
¼ cup chopped walnuts
2 tablespoons chopped parsley

Beat softened Cream Cheese until smooth, then add tasty cheese, mustard and cream. Beat until well blended. Stir in walnuts and parsley. Chill. (If necessary beat in a little more cream for dipping consistency.) Place in a bowl and serve with crisp cracker biscuits.
Makes 2½ cups.

"All spoon and cup measures are level.
A 250 ml measuring cup is used. A 20 ml tablespoon is used "

*Registered Trade Mark.